Ground Beef and Rice Casserole

Mrs. Stanley Opach Community Living Committee - All Saint's Church Hammond, IN 1987

1 pound ground beef
2 small onions
1 can (10-3/4 ounces) cream of
mushroom soup (undiluted)
1 can (10-3/4 ounces) chicken
noodle soup (undiluted)
1 can (10-3/4 ounces) water
1/2 cup uncooked regular rice

Preheat the oven to 350 degrees.

In a skillet, combine the meat and onions. Cook until the meat is browned and the onion is tender. Drain off the excess grease.

Combine the beef mixture with the remaining ingredients.

Pour into a greased two-quart casserole.

Bake for one and 1/2 hours.

Per Serving (excluding unknown items): 1491 Calories; 121g Fat (73.7% calories from fat); 78g Protein; 19g Carbohydrate; 4g Dietary Fiber; 386mg Cholesterol; 322mg Sodium. Exchanges: 11 Lean Meat; 3 1/2 Vegetable; 18 Fat.

Beef

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Calories (kcal):	1491	Vitamin B6 (mg):	1.3mg
% Calories from Fat:	73.7%	Vitamin B12 (mcg):	12.0mcg
% Calories from Carbohydrates:	5.1%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	21.1%	Riboflavin B2 (mg):	.7mg
Total Fat (g):	121g	Folacin (mcg):	74mcg
Saturated Fat (g):	49g	Niacin (mg):	21mg
Monounsaturated Fat (g):	53g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	5g	% Defuse:	n n%
Cholesterol (mg):	386mg		
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	0

Protein (g):	78g	Lean Meat:	11
Sodium (mg):	322mg	Vegetable:	3 1/2
Potassium (mg):	1381mg	Fruit:	0
Calcium (mg):	85mg	Non-Fat Milk:	0
Iron (mg):	8mg	Fat:	18
Zinc (mg):	17mg	Other Carbohydrates	s: 0
Vitamin C (mg):	14mg		
Vitamin A (i.u.):	0IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Amount Per Serving				
Calories 1491	Calories from Fat: 1099			
	% Daily Values*			
Total Fat 121g	186%			
Saturated Fat 49g	245%			
Cholesterol 386mg	129%			
Sodium 322mg	13%			
Total Carbohydrates 19g	6%			
Dietary Fiber 4g	16%			
Protein 78g				
Vitamin A	0%			
Vitamin C	23%			
Calcium	9%			
Iron	46%			

^{*} Percent Daily Values are based on a 2000 calorie diet.